

Let's *Wine* About it



**MERLOT**

**Pronunciation:** "Murr-low"

**Primary Flavors:** Cherry, Plum, Chocolate, Bay Leaf, Vanilla

**Style:** Full-Bodied Red Wine

**Fun Facts:** Merlot is the child of Cabernet Franc and the rare, Magdeleine Noire des Charentes. This makes Merlot a sibling of Cabernet Sauvignon!

Merlot is the most planted wine grape in Bordeaux, France. It grows in the same climates as Cabernet Sauvignon, Cabernet Franc, Malbec, and Petit Verdot

The name "Merlot" roughly translates to little blackbird; possibly due to dark blue/black coloring, or those pesky little blackbirds that eat the grapes.

The first time Merlot was ever mentioned was in 1783. They spelled it Merlau and said, "makes a black and excellent wine, productive in good soil."

The most expensive Merlot was sold at auction in 2011. a case of 1961 Pétrus went for a cool \$144,000 USD – That's \$12,000 a bottle!

**WE NEED YOUR HELP!**

In order to better serve our members, we need to receive any new info and changes regarding your status (i.e., change of address, new credit card number, etc.) by the 20th of each month.

PLEASE NOTIFY US BY CALLING (888) 646-5446, Ext. 13.

Any information received after the 20th of each month will not take effect until the following month. Change of address updates, for the upcoming shipment, called in after the 20th, may be subject to a special handling fee.

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**Mix & Match**

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE **25% OFF 12 BOTTLES** OR **20% OFF 6**

JULY SELECTIONS	PRICES EXPIRE 09/30/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Ranch 32 2019 Reserve Meritage		\$32.00	\$24.00	\$25.60
Montoya 2022 Rosé		\$19.00	\$14.25	\$15.20
Muirwood 2021 Merlot		\$19.00	\$14.25	\$15.20
Ranch 32 2021 Chardonnay		\$28.00	\$21.00	\$22.40
JUNE SELECTIONS	PRICES EXPIRE 08/31/2023			
Wrath 2020 EX Syrah		\$25.00	\$18.75	\$20.00
Craftwork 2021 Pinot Grigio		\$22.00	\$16.50	\$17.60
Craftwork 2021 Pinot Noir		\$23.00	\$17.25	\$18.40
Wrath 2021 EX Sauvignon Blanc		\$18.00	\$13.50	\$14.40
MAY SELECTIONS	PRICES EXPIRE 07/31/2023			
Long Valley Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Fieldfare 2019 Grenache Blanc		\$25.00	\$18.75	\$20.00
Morgan 2019 Morgan Cotes du Crow's		\$22.00	\$16.50	\$17.60
Long Valley Ranch 2021 Chardonnay		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2023			
Silvestri 2019 Pinot Noir		\$40.00	\$30.00	\$32.00
Big Sur 2021 BSV Red		\$42.00	\$31.50	\$33.60
Mesa Del Sol 2015 Syrah		\$38.00	\$28.50	\$30.40

TO ORDER, CALL TOLL-FREE: 888-646-5446  
\*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

# TASTING MONTEREY

A WINE ENTHUSIAST'S MONTHLY JOURNEY THROUGH MONTEREY'S WINE COUNTRY



**Missing our view?**  
Check out our live webcam while you sip on some Monterey Wine.

## ROSES ARE RED, *Rosés are Pink!!!*



Whether you call it a Rosé, a Blush, or a Rosado, what we are talking about here are pink wines. Unfortunately, these wines have a bad reputation that stems back from Sutter Home's introduction of their White Zinfandel in the late 1970's. Many people think of pink wines as cheap, sweet and thin and refer to them as a 'starter wines'. This couldn't be farther from the truth. Simply stated, the popularity of these pink-tinted wines is on the rise.

So what is a Rosé (pink) wine anyway? It is a 'white' wine made from red grapes. The color pink comes from the brief contact between the skins of the grape and the juice after crushing. This contact can be anywhere from a few hours to a few days.

Rosés can be made from any red wine grape but different countries favor different varieties. For example, in France, the most common varieties used are Cinsault, Grenache, Mourvedre and Syrah which are from the Rhone or Loire regions. Spain's preference of varieties for their Rosés is Garnacha and Tempranillo. And here in the United States, we produce a number of different Rosés from Zinfandel, Cabernet, Merlot, Pinot Noir, Sangiovese and Syrah.



There are a variety of different methods for making a Rosé wine. One method is referred to as 'skin contact'... red grapes are crushed, and the skins are allowed to remain in contact with the juice for a short period of time. The grapes are then pressed, and the skins are discarded. Another, more traditional, method is called Saignée, which is referred to as 'bleeding the vats'. The Rosé is basically a by-product of a red wine fermentation. When the wine maker is looking to impart more tannin or color to a red wine, some of the pink juice can be removed and then fermented. Finally, a far less common

*Continued Inside*

**July Referrals**



Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!



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# Monthly Wine Selections

## RANCH 32 - 2019 Reserve Meritage



On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where they first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, they produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation.

The grapes for the Ranch 32 Meritage are grown on their southernmost estate vineyards in the San Lucas and Hames Valley AVAs. Although these properties experience some of the cooling effects from the Pacific Ocean, they are sheltered from the strong winds that scour the Salinas Valley each afternoon. Daytime highs are similar to Paso Robles, but, at night, the temperatures can drop as much as 50°. The combination of hot days and cold nights produce red wines that are deep, rich, concentrated, and chewy.

This deep, dark wine delivers opulent aromas of blackberries, plums, black cherries, cassis, violets and vanilla. The palate is ripe and powerful with notes of fresh fruit, earth and new oak. The tannins are solid, but seamless. This Bordeaux blend is the perfect accompaniment to grilled meats or hearty stews.

54% Petite Verdot, 26% Merlot, 20% Cabernet Sauvignon 13.5% Alcohol Cellar Through 2029  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MONTOYA - 2022 Rosé



Montoya translates to "hills & valleys", inspired by Monterey's original Spanish founders and the landscape of their family-owned vineyards. At Montoya Vineyards, they are fortunate to have a skilled team of professionals in the vineyards and in the cellar, with outstanding vineyards and ideal growing conditions for making world-class wines. Here in Monterey County, the diversity in the vineyard microclimates creates a wide range of concentrated, vibrant flavors in the grapes. It's the perfect palette to draw from when blending wines to be approachable and at the same time, complex and stylish.

Fresh strawberry and red fruit aromas, pomegranate and raspberry notes on the palate with refreshing acidity, finishes long with ripe cherry notes.

100% Pinot Noir 11.0% Alcohol Cellar Through 2025  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## MUIRWOOD - 2021 Merlot (Club Red)



The Zaninovich family has deep farming roots, spanning nearly a century. In the early 1970s, captivated by the raw beauty and exceptional potential of the undiscovered Arroyo Seco wine region of Monterey County, they pioneered vineyard planting in the area. Today, with four generations of California farming in harmony with nature, they take a long-term perspective. They are inspired by the legacy of John Muir and share a belief in the importance of nurturing the land for generations to come.

Grapes were harvested during cool nights and early mornings with 100% freerun and first press juice cool-fermented in stainless steel to preserve the aromatics and flavors. Next, the wine was racked separately by individual vineyard block lots into new and seasoned 100% French oak barrels, where the wine completed malolactic fermentation. After aging for 12 months, individual barrels were selected and blended, with Cabernet Sauvignon lending structure and depth, and a touch of Malbec adding jammy richness and mocha notes to the final blend. The wine received a gentle fining and filtration prior to bottling.

Dark plum and ripe berries with a soft smooth finish..

79% Merlot, 15% Cabernet Sauvignon, 6% Malbec 13.5 Alcohol Cellar Through 2027  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## RANCH 32 - 2021 Chardonnay (Club Blanc)



Their Chardonnay grapes come from one of their estate vineyards in the Arroyo Seco AVA of Monterey County. This site is located just south of the Santa Lucia Highlands. The climate is heavily influenced by the cool afternoon winds that come off Monterey Bay and sweep down the valley each afternoon. With nutrient-rich shaly loam soils, this is renowned terroir for both Chardonnay and Pinot Noir.

This Chardonnay is bright, crisp and balanced. The nose delivers pear, citrus, tropical fruit and toasted vanilla beans. The palate is rich and concentrated with notes of pineapple, butterscotch and minerality. This versatile wine can be served as an aperitif or as an accompaniment to your favorite fowl and seafood dishes.

100% Chardonnay 13.5% Alcohol Cellar Through 2027  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



method is blending... mixing a red wine with a white wine to create a pink wine.

Contrary to popular belief, not all Rosé wines are sweet... many, are in fact, dry. The flavors of these wines tend to be a more subtle version of their counterparts. Strawberry, raspberry, cherry, citrus and watermelon are the most common flavor profiles. Rosés come in a variety of colors ranging from light pink to orangey-pink to vibrant hot pink, which is directly related to the amount of time the juice was in contact with the skin.

Rosés are one of the most versatile wines and are perfect for Spring and Summer. They are served chilled, similar to white wines. They pair well with any number of warm weather foods or can be enjoyed on

their own. There are numerous occasions to sip on a glass of chilled Rosé, and here are some suggestions for you...

Perfect for a picnic, or on warm, sunny days. Pack a bottle in your beach bag. Works well with barbeque. Host a Sunday brunch with a Rosé and a cheesy egg dish. Want a red wine, but it feels too heavy? Go with a Rosé! Serve it on Valentine's Day or at a Bridal Shower. When you are eating different meals that don't pair with either a white or red. Have a glass with hot or cold ham or other pork dishes. So, this month we invite you to enjoy Montoya Rosé, and try pairing it with your favorite fish taco recipe and celebrate Summer!



### Bryce Ternet

Contributing author for A Taste of Monterey and is the author of three books. See [www.mbryceternet.com](http://www.mbryceternet.com)

## Entertain with Wine



### The 9 Styles of Wine

#### Full-Bodied Red Wines

#### Serving Temperature

Room Temperature (63-69 °F / 17-21 °C)

#### Serving Temperature

Full-bodied wines typically have more tannin, higher alcohol, and dark fruit flavors such as black currant. Since these wines have so much pigment, they are higher in anthocyanin which has shown positive benefits to cardiovascular health. As far as flavor, these wines are the biggest on the spectrum and thus, pair with equally bold-flavored food. Typically you'll find them served in large-bowled wine glasses.

#### Food Pairing Affinities

Barbecue, Mexican Foods, Smoked Meats, Red Meat and Steaks, Savory Mushroom Dishes, Black Pepper.

#### Examples

- Syrah
- Cabernet Sauvignon
- Malbec
- Meritage blends
- GSM blends
- Petite Sirah
- Tempranillo
- Tannat
- Zinfandel